



Dietary
M E N U

TO START & SHARE

	NON MEMBERS	BASE LEVEL MEMBERS
HOUSE MARINATED MIXED OLIVES [GF] [V] [DF]	\$5.50	\$5.00
FRIED CAULIFLOWER [V] [GF] [DF] <i>Parw parw and mango chutney, minted yoghurt.</i>	\$14.30	\$12.90
HERVEY BAY SCALLOPS [GF]	4 EACH \$17.70	\$16.00
<i>½ shell scallops, lemon butter dressing.</i>	8 EACH \$31.10	\$28.00
MUSHROOM & TRUFFLE ARANCINI [V] <i>Basil pesto, aioli, parmesan, watercress.</i>	\$15.40	\$13.90
BUFFALO WINGS [GF] <i>Spicy chicken wings tossed in hot sauce, ranch dressing.</i>	\$16.50	\$14.90
THAI FISH CAKES [GF] [DF] <i>Tossed in plum dressing, kewpie mayo, crushed peanuts & herb salad.</i>	\$16.50	\$14.90

MAINS

DUKKAH ROASTED PUMPKIN [GF] [V] [DF] <i>Beetroot hummus, lentil salad, dried cranberries, rocket, raisin & tahini vinaigrette.</i>	\$22.00	\$20.00
BUTTER CHICKEN CURRY [GF] <i>Indian mild chicken curry, fresh herbs, served with rice. (Club Classic lunch special applies)</i>	\$22.00	\$19.90
FLASH FRIED LEMON PEPPER CALAMARI [GF] <i>Home style tartare sauce, served with chips & salad. (Club Classic lunch special applies)</i>	\$22.00	\$19.90

[V] VEGETARIAN [GF] GLUTEN FREE [DF] DAIRY FREE

***Please advise your waiter if you have severe allergies.

*MIDAS DISCOUNTS APPLY.

MAINS

	NON MEMBERS	BASE LEVEL MEMBERS
PAN FRIED BARRAMUNDI [GF] <i>Truffled cauliflower puree, smoked bacon, peas, kipfler potato, Choron sauce.</i>	\$36.60	\$33.00
POTATO GNOCCHI [V] <i>Sauté mushrooms, cauliflower puree, baby spinach, cherry tomatoes, Parmesan, burnt butter dressing.</i>	\$24.40	\$22.00
PUMPKIN & AVOCADO SALAD [GF] [V] [DF] <i>Chargrilled eggplant, capsicum, rocket, cashew nuts, Balsamic dressing.</i>	\$21.50	\$19.00
HARISSA CHICKEN SALAD [GF] [DF] <i>Mesclun, avocado, pumpkin, barberries, almonds, red onion, lemon tahini dressing.</i>	\$25.50	\$23.00
VEGAN PASTA <i>Garlic, sauté vegetables, Napoli sauce, rocket.</i>	\$21.50	\$19.00

*All steaks are gluten free except for our Pork Steak.
Please let your waiter know if you require Gluten Free Chips.*

*Gluten free Sauces
Garlic cream, mushroom, pepper, diane, gravy.*

DESSERT

WHITE CHOCOLATE & EARL GREY CRÈME BRULEE [GF] <i>Mixed nut biscotti, cinnamon crumble, vanilla ice cream.</i>	\$12.80	\$11.50
PASSION FRUIT PANNACOTTA [GF] <i>Berry compote, lemon curd, crispy meringue, strawberry.</i>	\$12.80	\$11.50

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